



STATE OF MARYLAND

DHMH

Maryland Department of Health and Mental Hygiene

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MARYLAND INTERPRETIVE MEMORANDUM (MIM)

MIM #:	08-02
TO:	Environmental Health Directors/ Food Program Supervisors/ Sanitarians
FROM:	Jody Menikheim, Chief, Division of Facility and Process Review
DATE:	June 12, 2008
SUBJECT:	Hot Water Sanitizing in Spray-type Warewashing Machines

This memorandum addresses the issue of measuring the final rinse temperature in spray-type warewashing machines that use hot water sanitization (COMAR 10.15.03.16H). Regulation .16 requires that the final or fresh rinse water temperature is at least 180°F at the entrance of the manifold or 160°F when a pumped rinse is provided. Mechanics of the machine and the safety of the operator and inspector are of concern when making this measurement. Therefore, hot water sanitization of equipment food-contact surfaces and utensils may be verified by achieving a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator. This procedure is found under the 2005 model Food Code, paragraph 4-703.11(B).

This memorandum will be placed on the Retail Facilities page of the Office of Food Protection Website at: <http://www.cha.state.md.us/ofpchs/fc/retail.html> . Any questions regarding this document should be directed to the Division of Facility and Process Review at 410-767-8400.

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